

The background is a dark, starry night sky with numerous small, bright gold stars. Several large, faceted gold Christmas ornaments with white bows are suspended from the top. The text is centered and uses a mix of gold and green colors.

# Christmas 2024

**CT-15**

**CAFE/BISTRO/RESTAURANT**

**2 Courses £28**

**3 Courses £33**

**BYO**

Open Friday & Saturday nights in December  
(excludes 27<sup>th</sup> & 28<sup>th</sup> December)

Phone **02895 437060** to make a booking

£10 deposit required per person

Book early to avoid disappointment!

For allergen information please ring on the above number

**Corkage:**

£1.50 per btl wine | £0.35 per btl beer | £3.00 btl spirits

Only soft drinks purchased in the restaurant may be  
consumed on premises



## Starters

- Roast sweet potato, coconut and ginger soup with garlic naan (ve)
- Confit duck spring roll served with napa slaw and honey chilli sauce
- Classic prawn cocktail with gem lettuce, avocado and cucumber, served with home made wheaten bread
- Goats cheese salad with beetroot, candied walnuts, rocket and watercress (v)

## Mains

- Traditional turkey and ham with savoury stuffing, roast potato and carrots, mash potatoes, Brussel sprouts and roast onion gravy
- Roast cauliflower steak with celeriac and white bean puree, roast potatoes, spinach and chimichurri (ve)
- Pan fried seabass with crushed potatoes, tender stem broccoli and a warm chorizo and tomato salsa
- Chargrilled ribeye steak with chunky chips, crispy onions, green beans and black pepper sauce (£6 sup)

## Dessert

- Christmas pudding with apple brandy custard and vanilla ice cream
- Caramel apple pie with vanilla ice cream (ve)
- Espresso martini cheesecake
- Mini cheeseboard